

FOOD AND DRINK WITH REDUCED BITTERNESS

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Abstract of **JP 2000300190 (A)**

PROBLEM TO BE SOLVED: To obtain foods and drinks where bitterness contained in peptide therein is reduced. **SOLUTION:** This food or drink with reduced bitterness is characterized by adding organic acid salts and saccharides to a food or drink containing peptide having bitterness to reduce the bitterness thereof. More specifically, the subject food or drink is such one that peptide therein is derived from soybeans; the organic acid salts are sodium salts of acids such as citric acid, malic acid, tartaric acid, gluconic acid, fumaric acid and ascorbic acid; the saccharides are monosaccharides such as fructose and glucose, disaccharides such as sucrose and trehalose, and sugar alcohols such as xylitol, lactitol, mannitol, sorbitol, maltitol and erythritol. Thereby, the foods and drinks can be served as easily utilizable ones containing peptide.

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